



Sloppy Joe Garlic Bread



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Introduction

Sloppy Joe Garlic Bread is a delightful twist on the classic Sloppy Joe sandwich, merging the comforting flavors of ground beef with the aromatic essence of garlic bread. This savory dish brings together two beloved comfort foods, making it perfect for a quick weeknight meal or a casual gathering. The combination of sloppy Joe filling slathered on a toasted garlic bread base is sure to please everyone at the table.

Detailed Ingredients with measures

Ground beef: 1 pound

Onion, diced: 1 medium

Garlic, minced: 3 cloves

Ketchup: 1/2 cup

Worcestershire sauce: 1 tablespoon

Mustard: 1 tablespoon

Brown sugar: 1 tablespoon

Salt: 1/2 teaspoon

Black pepper: 1/4 teaspoon

Italian seasoning: 1/2 teaspoon

French bread or hoagie rolls: 1 loaf

Butter, softened: 1/4 cup

Garlic powder: 1 teaspoon

Parsley, chopped: for garnish

Shredded cheese (optional): 1 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 4 servings



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Detailed Directions and Instructions

Prepare the Sloppy Joe Mixture

Start by browning the ground beef in a large skillet over medium heat. Use a wooden spoon to break up the meat as it cooks. Once browned, drain any excess fat.

Add Flavorings

To the cooked beef, add diced onion and bell pepper. Sauté for about 3-4 minutes, or until the vegetables are soft. Stir in garlic, cooking for an additional minute until fragrant.

Incorporate Sauce Ingredients

Mix in ketchup, Worcestershire sauce, mustard, and season with salt and pepper. Stir everything together and let it simmer on low heat for about 10 minutes, allowing the flavors to meld.

Prepare the Garlic Bread

While the beef mixture simmers, preheat your oven to 375°F (190°C). Slice the French bread in half lengthwise and place it on a baking sheet.

See also [Air Fryer Chocolate Chip Cookies](#)

Make the Garlic Butter

In a small bowl, combine softened butter, minced garlic, and parsley. Spread this mixture generously on the cut sides of the French bread.

Assemble the Sloppy Joe Garlic Bread

Once the sloppy joe mixture is done, generously spoon it over the garlic buttered bread halves, spreading it evenly.

Bake the Bread

Sprinkle shredded cheese over the sloppy joe mixture if desired. Place the baking sheet in the preheated oven and bake for about 10-12 minutes, or until the edges are golden and the cheese is bubbly.

Serve

Remove the sloppy joe garlic bread from the oven. Allow it to cool slightly before slicing and serving.

Notes

Storage Instructions

Leftover sloppy joe garlic bread can be stored in an airtight container in the refrigerator for up to 3 days.

Reheating Suggestions

To reheat, place the garlic bread in a preheated oven at 350°F (175°C) for about 10 minutes or until heated through.

Vegetarian Option

For a vegetarian version, substitute the ground beef with lentils or a plant-based meat alternative.

Spice Level Adjustment

To add a little heat, consider adding diced jalapeños or a splash of hot sauce to the sloppy joe mixture.



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Cook techniques

Ingredient Preparation

Properly prepare your ingredients by chopping the onions and bell peppers finely, and measuring out all your spices and condiments in advance for an efficient cooking process.

Sautéing

Sauté the onions and bell peppers in a pan over medium heat until they are softened and aromatic, which enhances their flavor and provides a good base for the sloppy joe mixture.

See also Parmesan Garlic Roasted Carrots

Simmering

Allow the meat mixture to simmer on low heat, which helps meld the flavors together, ensuring that every ingredient is well integrated.

Baking with Cheese

Top the garlic bread with cheese and bake until melted for an added layer of flavor and texture, creating a delightful contrast between the hearty sloppy joe filling and the gooey cheese.

FAQ

Can I use ground turkey instead of ground beef?

Yes, ground turkey can be a leaner alternative to ground beef and will work well in this recipe.

How can I make this dish vegetarian?

You can substitute ground beef with a meat substitute like lentils or textured vegetable protein to create a vegetarian version.

Can I freeze sloppy joes?

Yes, the sloppy joe mixture can be frozen for later use. Just store it in an airtight container for up to three months.

What type of bread works best?

Garlic bread works well, but you can also use hamburger buns or any other bread you prefer for this dish.

Is it possible to make this dish spicy?

Absolutely! You can add hot sauce, diced jalapeños, or red pepper flakes to increase the heat level in your sloppy joes.



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Conclusion

Enjoying sloppy joes on garlic bread offers a delicious twist on a classic favorite. This combination not only elevates the flavors but also adds a delightful crunch and aroma to your meal. Whether you're serving it for a casual dinner or a festive gathering, this dish is sure to impress your guests and satisfy your cravings.

More recipes suggestions and combination

Sloppy Joe Tacos

Transform your sloppy joe filling into a taco by using corn or flour tortillas, topped with fresh toppings like lettuce, cheese, and salsa.

See also Candy Cane Cookies

Garlic Bread Pizza

Use garlic bread as the base for a pizza, layering it with marinara sauce, mozzarella cheese, and your favorite toppings for a quick and cheesy treat.

BBQ Chicken Sloppy Joes

Swap out the traditional beef for shredded BBQ chicken, served on garlic bread for a smoky and sweet flavor profile.

Cheesy Sloppy Joe Casserole

Layer your sloppy joe mixture with pasta and cheese, bake it in the oven, and serve with garlic bread on the side for a hearty meal.

Vegetarian Lentil Sloppy Joes

Make a vegetarian version using lentils and your favorite seasonings. Serve on garlic bread for a healthy twist.

Sloppy Joe Stuffed Peppers

Utilize garlic bread as a side while stuffing bell peppers with the sloppy joe mixture, roasting them until tender for a delicious and visually appealing meal.



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